

N5 Practical Cookery Plan of Work

Name:

Date	Task	Pupil / Parent comments:	Teacher comments:
13 th April	<p>Please use the file called Evaluation Questions 1.</p> <p>This is exam practise so all answers should be answered in exam format: FACT OPINION CONSEQUENCE.</p> <p>Example:</p> <p>F: The acid in lemon juice breaks down the protein in chicken. O: this is GOOD FOR KEBABS C: <u>as</u> the meat will be tender instead of chewy.</p> <p>Some of the questions are tricky and will require you to Google and research the flavour, texture and function of the ingredients to help you find your fact – Google images can also be useful for seeing the colour/appearance of some ingredients if you aren't sure what they are.</p>		
14 th April	<p>Exam practise – use the document called Current Dietary Advice questions.</p> <p>Adapt each recipes as much as you can to meet the dietary goals.</p>		
20 th April	<p>Exam practise – Sustainability. Use the file called Sustainability Questions.</p>		

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	<p>For this question you should think back to the sustainability unit and think about the impact on human welfare, animal welfare, the air, the land/soil, and the sea/rivers.</p> <p>All answers should have a fact followed by a BATS explanation. You must ensure that you read the question carefully, have detail in your answer and avoid repetition.</p> <p>Example answer: organic produce doesn't use any harsh pesticides SO local wildlife will not be poisoned.</p>		
21 st April	<p>Plan a 3 course meal which meets this brief:</p> <ul style="list-style-type: none"> • To be served at an elegant charity dinner event. • Vegan options should be available • Gluten free options should be available. <p>For each course, provide:</p> <ol style="list-style-type: none"> 1. A recipe with the ingredients (per person 2. The method for preparing it 3. Service Details (PowerPoint on Edmodo) - either an annotated drawing or detailed paragraph explaining exactly how it will be served. 		
27 th April	<p>Use Recipe Set 2. Complete Service Details & Equipment list.</p> <p>Service details must always include: Name of the dish, temperature of food, temperature of the dish, number of CLEAN dishes, a full description of the garnish (what is it, where is it and how did you prepare it).</p>		

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	<p>Equipment lists must include absolutely everything, and you must use correct names e.g. spatula <u>not</u> bowl scraper, chef knife or vegetable knife <u>not</u> sharp knife. To check that you have used the correct name, use Google images as SQA markers use this to double check names of equipment they aren't sure of.</p>		
28 th April	<p>Please use the file called Evaluation Questions 2.</p> <p>This is exam practise so all answers should be answered in exam format: FACT OPINION CONSEQUENCE.</p> <p>Example:</p> <p>F: The acid in lemon juice breaks down the protein in chicken. O: this is GOOD FOR KEBABS C: <u>as</u> the meat will be tender instead of chewy.</p> <p>Some of the questions are tricky and will require you to Google and research the flavour, texture and function of the ingredients to help you find your fact – Google images can also be useful for seeing the colour/appearance of some ingredients if you aren't sure what they are.</p>		
4 th May	<p>Exam practise – explain questions. Use the file called Explain Questions 1.</p> <p>Some of the questions are tricky and will require you to Google and research the ingredient to help you find your fact – Google images can also be useful for seeing the ingredients if you aren't</p>		

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	<p>sure what they are.</p> <p>All answers should have a fact followed by a BATS explanation. You must ensure that you read the question carefully, have detail in your answer and avoid repetition.</p> <p>Example answer: vanilla essence has a strong concentrated flavour SO it flavours buttercream to make it taste nice.</p>		
5 th May	<p>Exam practise – use the file called Describing questions.</p> <p>Google images can also be useful for seeing the dishes if you aren't sure what they are, and in terms of choosing garnishes, be creative and look online for inspiration.</p> <p>All answers should have lots of detail – think about the ingredients, the equipment, the action/technique and a BATS answer to explain why it's important.</p> <p>Example: to pour a Swiss Roll mixture into a baking tray you must keep the bowl close to the tray and slowly pour the mixture SO the bubbles in the mixture do not burst.</p>		
11 th May	<p>Plan a 3 course meal which meets this brief:</p> <ul style="list-style-type: none"> • To be served at an elegant dinner event for athletes. • Vegan options should be available • Gluten free options should be available. <p>For each course, provide:</p>		

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	<ol style="list-style-type: none"> 1. A recipe with the ingredients (per person) 2. The method for preparing it 3. Service Details (PowerPoint on Edmodo) - either an annotated drawing or detailed paragraph explaining exactly how it will be served. 		
12 th May	<p>Use Recipe Set 3. Complete Service Details & Equipment list.</p> <p>Service details must always include: Name of the dish, temperature of food, temperature of the dish, number of CLEAN dishes, a full description of the garnish (what is it, where is it and how did you prepare it).</p> <p>Equipment lists must include absolutely everything, and you must use correct names e.g. spatula <u>not</u> bowl scraper, chef knife or vegetable knife <u>not</u> sharp knife. To check that you have used the correct name, use Google images as SQA markers use this to double check names of equipment they aren't sure of.</p>		
18 th May	<p>Exam practise – explain questions. Use the file called Explain Questions 2.</p> <p>Some of the questions are tricky and will require you to Google and research the ingredient to help you find your fact – Google images can also be useful for seeing the ingredients if you aren't sure what they are.</p> <p>All answers should have a fact followed by a BATS explanation. You must ensure that you read the question carefully, have detail in your answer and avoid repetition.</p>		

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	Example answer: vanilla essence has a strong concentrated flavour SO it flavours buttercream to make it taste nice.		
19 th May	<p>Please use the file called Evaluation Questions 3.</p> <p>This is exam practise so all answers should be answered in exam format: FACT OPINION CONSEQUENCE.</p> <p>Example:</p> <p>F: The acid in lemon juice breaks down the protein in chicken. O: this is GOOD FOR KEBABS C: <u>as</u> the meat will be tender instead of chewy.</p> <p>Some of the questions are tricky and will require you to Google and research the flavour, texture and function of the ingredients to help you find your fact – Google images can also be useful for seeing the colour/appearance of some ingredients if you aren't sure what they are.</p>		
25 th May	May Holiday		
26 th May	Exam practise – costing. There is a PowerPoint for Costing to help you, but in the exam the formula is always give. You should find out the cost of each ingredient, then the cost of the full recipe and then the cost of each portion – the number of portions is stated in the question so read it carefully.		
1 st June	Use Recipe Set 4. Complete Service Details & Equipment list.	Exam practise – Current	

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	<p>Service details must always include: Name of the dish, temperature of food, temperature of the dish, number of CLEAN dishes, a full description of the garnish (what is it, where is it and how did you prepare it).</p> <p>Equipment lists must include absolutely everything, and you must use correct names e.g. spatula <u>not</u> bowl scraper, chef knife or vegetable knife <u>not</u> sharp knife. To check that you have used the correct name, use Google images as SQA markers use this to double check names of equipment they aren't sure of.</p>	Dietary Advice questions.	
2 nd June	Exam practise – cooking methods. This task requires you to draw on your own experience but also look online to investigate further. For each type of cooking, make sure you fully understand what it is, and why you might choose this method.		
8 th June	Exam practise – costing. There is a PowerPoint for Costing to help you, but in the exam the formula is always give. You should find out the cost of each ingredient, then the cost of the full recipe and then the cost of each portion – the number of portions is stated in the question so read it carefully.		
9 th June	<p>Plan 5 dishes which meets this brief:</p> <ul style="list-style-type: none"> • To be served at a vegan street food event. • The entire menu must be vegan • Gluten free options should be available. <p>For each course, provide:</p> <ol style="list-style-type: none"> 1. A recipe with the ingredients (per person 		

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	<p>2. The method for preparing it</p> <p>3. Service Details (PowerPoint on Edmodo) - either an annotated drawing or detailed paragraph explaining exactly how it will be served.</p>		
15 th June	<p>Use Recipe Set 5. Complete Service Details & Equipment list.</p> <p>Service details must always include: Name of the dish, temperature of food, temperature of the dish, number of CLEAN dishes, a full description of the garnish (what is it, where is it and how did you prepare it).</p> <p>Equipment lists must include absolutely everything, and you must use correct names e.g. spatula <u>not</u> bowl scraper, chef knife or vegetable knife <u>not</u> sharp knife. To check that you have used the correct name, use Google images as SQA markers use this to double check names of equipment they aren't sure of.</p>		
16 th June	<p>Exam practise – costing. There is a PowerPoint for Costing to help you, but in the exam the formula is always give. You should find out the cost of each ingredient, then the cost of the full recipe and then the cost of each portion – the number of portions is stated in the question so read it carefully.</p>		
22 nd June	<p>Please use the file called Evaluation Questions 4.</p> <p>This is exam practise so all answers should be answered in exam format: FACT OPINION CONSEQUENCE.</p> <p>Example:</p> <p>F: The acid in lemon juice breaks down the protein in chicken.</p>		

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	<p>O: this is GOOD FOR KEBABS</p> <p>C: <u>as</u> the meat will be tender instead of chewy.</p> <p>Some of the questions are tricky and will require you to Google and research the flavour, texture and function of the ingredients to help you find your fact – Google images can also be useful for seeing the colour/appearance of some ingredients if you aren't sure what they are.</p>		
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